## (19) World Intellectual Property Organization

International Bureau





(43) International Publication Date 4 August 2005 (04.08.2005)

**PCT** 

## (10) International Publication Number WO 2005/070220 A1

(51) International Patent Classification<sup>7</sup>: 7/148, A23L 1/216

A23B 7/155,

(21) International Application Number:

PCT/DK2005/000039

(22) International Filing Date: 21 January 2005 (21.01.2005)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data: PA 2004 00085

23 January 2004 (23.01.2004) DK

- (71) Applicant (for all designated States except US): NOVOZYMES A/S [DK/DK]; Krogshoejvej 36, DK-2880 Bagsvaerd (DK).
- (72) Inventor; and
- (75) Inventor/Applicant (for US only): KALUM, Lisbeth [DK/DK]; Mosegaard Park 51, DK-3500 Vaerloese (DK).
- (74) Common Representative: NOVOZYMES A/S; Patents, Krogshoejvej 36, DK-2880 Bagsvaerd (DK).

- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

## Published:

with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: METHODS FOR PRODUCING A VEGETABLE PRODUCT

(57) Abstract: The present invention relates to methods for producing vacuum packed pre-boiled vegetable products as well as to for packaging a vegetable product. The invention further relates to vacuum packed pre-boiled vegetable products obtained by the methods of the present invention, wherein an effective amount of an oxidoreductase enzyme composition is added to the vegetable product.

